



*Spread the
love with*

Peach Whiskey
BUTTER

You'll have family layering the butter on thick at your next meal.

The comforting flavor & rich texture of butter makes it a versatile ingredient. Did you know butter starts with fresh whole milk from the farm and can be used in lots of different recipes for your family.



Peach Whiskey Butter

INGREDIENTS:

1/2 C Butter

1/3 C Peaches, chopped

1/3 C. Whisky or bourbon

1 Tsp. Brown sugar

PREPERATION:

For the peach whisky reduction: Roughly chop 1 - 2 peaches, depending on the size. Combine the peaches, whisky, and brown sugar in a medium-sized saucepan. Bring to a boil, stirring constantly to dissolve the sugar. Reduce heat to a simmer. Stir occasionally until sauce has thickened, about 15-20 minutes. Remove saucepan from heat. Set aside to cool.

For the peach whisky butter: Place butter in a medium mixing bowl. Once peach whisky reduction has cooled, thoroughly mix the reduction into the butter using a rubber spatula or spoon. Once mixed, pack the butter into a ramekin or shape into a log using plastic wrap. Let the butter chill in the refrigerator for approximately 30 minutes prior to serving.

Source: Churncraft.com